

Kansas Department of Agriculture

Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 3/5/2015 **Business ID:** 109999fe
Business: BURRITOS LA CHIQUITA

1328C MINNESOTA
KANSAS CITY, KS 66102

Inspection: 77001186
Store ID:
Phone: 9132817822
Inspector: KDA77
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/05/15	01:00 PM	02:55 PM	1:55	0:10	2:05	0	
Total:			1:55	0:10	2:05	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 6 Priority foundation(Pf) Violations 2

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
.. .. p

Employee Health

2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.

Y N O A C R
p
p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		p
5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.		p
7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
8. Adequate handwashing facilities supplied and accessible.		p
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.		p
10. Food received at proper temperature.		p
11. Food in good condition, safe and unadulterated.		p
12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.		..	p	p	..
Fail Notes	3-302.11(A)(1)(b) P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Raw chorizo in walk in cooler over MOS cooked meats and cooked beans. In reach in cooler in kitchen, raw shell unpasteurized eggs stored on shelf over RTE milk and MOS cooked meats. Corrected on-Site, COS moved]						
14. Food-contact surfaces: cleaned and sanitized.		p
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
16. Proper cooking time and temperatures.		p
17. Proper reheating procedures for hot holding.		p
18. Proper cooling time and temperatures.		..	p	p	..
Fail Notes	3-501.14(A)(1) P - Cooling PHF/TCS (Reach 70°F within the first 2 hours) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within 2 hours from 57°C (135°F) to 21°C (70°F) [must cool from 135°F to 41°F in no more than 6 hours total] [Rice in reach in cooler at 100.9F. PIC stated rice was cooked and placed in cooler at 8:30am that day. Rice did not make it to 70F in 2 hours. Carna Asada in reach in cooler made and placed in cooler at 930am at 87F. COS discarded]						
	3-501.14(A)(2) P - Cooling PHF/TCS (Reach 41°F within 6 hours total) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [must cool from 135°F to 70°F in the first two hours] [In reach in cooler, cooked chicken (cooked the previous afternoon) in reach in cooler at 51.8F. Shredded beef (cooked the previous afternoon) at 49.8F. Cooked steak (from 6pm the previous evening) at 46.7F. Food did not reach 41F after being in cooler overnight. COS discarded]						
19. Proper hot holding temperatures.		p
This item has Notes. See Footnote 1 at end of questionnaire.		..	p	p	..
20. Proper cold holding temperatures.		..	p	p	..
This item has Notes. See Footnote 2 at end of questionnaire.							

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

Fail Notes 3-501.16(A)(2) P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.
[Ham on counter at 59F. PIC stated it had been out on counter all day. COS discarded.]

21. Proper date marking and disposition.

.. p p ..

Fail Notes 3-501.18(A)(2) P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.
[Cooked chicken in red sauce with no date on container. PIC stated it was cooked the previous morning over 24hours. COS dated 3/4/15.]

22. Time as a public health control: procedures and record.

.. p

Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

.. p

Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

.. p

Chemical

Y N O A C R

25. Food additives: approved and properly used.

.. p

26. Toxic substances properly identified, stored and used.

p

Conformance with Approved Procedures

Y N O A C R

27. Compliance with variance, specialized process and HACCP plan.

.. p

GOOD RETAIL PRACTICES

Safe Food and Water

Y N O A C R

28. Pasteurized eggs used where required.

.. p

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. p

Food Temperature Control

Y N O A C R

31. Proper cooling methods used; adequate equipment for temperature control.

.. p

Fail Notes 3-501.15(A) Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods.
[In reach in cooler, various cooked on site products stored in deep metal pans and covered with metal lids or plastic wrap. The cooked products are not packaged in a way to aid in cooling. Food should be placed in shallow metal pans and loosely covered to aid in the cooling process. Food also being place in deep plastic containers at 168F and placed in reach in cooler.]

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Food Temperature Control			Y	N	O	A	C	R
32. Plant food properly cooked for hot holding.			p
33. Approved thawing methods used.			p
34. Thermometers provided and accurate.			p
Food Identification			Y	N	O	A	C	R
35. Food properly labeled; original container.			p
Prevention of Food Contamination			Y	N	O	A	C	R
36. Insects, rodents and animals not present.			p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>								
37. Contamination prevented during food preparation, storage and display.			p
38. Personal cleanliness.			p
39. Wiping cloths: properly used and stored.			p
40. Washing fruits and vegetables.			p
Proper Use of Utensils			Y	N	O	A	C	R
41. In-use utensils: properly stored.			..	p
<i>Fail Notes</i>	3-304.12(B)	<i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [Handle to scoop stored in container of beans with handle in food. COS removed.]</i>						
42. Utensils, equipment and linens: properly stored, dried and handled.			p
43. Single-use and single-service articles: properly used.			p
44. Gloves used properly.			p
Utensils, Equipment and Vending			Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items			..	p
<i>Fail Notes</i>	4-102.11(A)(1)	<i>P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances. [Single use non food grade thank you bag used to hold RTE tortillas.]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items			p
46. Warewashing facilities: installed, maintained, and used; test strips.			..	p
<i>Fail Notes</i>	4-302.14	<i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [No strips for quat in establishment. Quat tablets used to sanitize.]</i>						
47. Non-food contact surfaces clean.			p
Physical Facilities			Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.			p
49. Plumbing installed; proper backflow devices.			..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

Fail Notes | 5-203.13(A) *At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.*
[No mop sink on premise. PIC stated mop water is dumped outside. COS variance granted at field level to dump mop water down mop sink.]

50. Sewage and waste water properly disposed.

p " " " " "

51. Toilet facilities: properly constructed, supplied and cleaned.

" p " " " "

Fail Notes | 6-202.14 *Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door.*
[No self closing door on toilet rooms in establishment.]

52. Garbage and refuse properly disposed; facilities maintained.

p " " " " "

Fail Notes | 5-501.16(C) *If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.*
[No trash can at handsink in kitchen. (sole handsink in establishment.)]

53. Physical facilities installed, maintained and clean.

" p " " " "

Fail Notes | 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.*
[50 aged droppings in cabinet under soda fountain. 20 aged droppings behind door leading to basement.]

54. Adequate ventilation and lighting; designated areas used.

p " " " " "

Administrative/Other

Y N O A C R

55. Other violations

p " " " " "

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | *Education Title #22 Focus On Food Safety Manual (on the Website)*
[in espanol]
Education Title #31 Product Cooling Temperature Log

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Hot holding

steak and potato soup at 166F, cooked chicken at 169F, cooked rice on stovetop at 148F, beans in steam table top at 138F

Footnote 2

Notes:

Cold holding

in make table top, sliced tomato at 38F, MOS pico at 38F, in reach in cooler underneath, MOS pico at 43F

in reach in cooler in kitchen, MOS pico at 41F, MOS barbocoa at 42F

Footnote 3

Notes:

Pest control comes monthly. Contracted pest control.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 3/5/2015 **Business ID:** 109999fe
Business: BURRITOS LA CHIQUITA

1328C MINNESOTA
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/15/15

Inspection Report Number 77001186

Inspection Report Date 03/05/15

Establishment Name BURRITOS LA CHIQUITA

Physical Address 1328C MINNESOTA City KANSAS CITY

Zip 66102

Additional Notes
and Instructions

Follow up scheduled for 3/15 or after

VOLUNTARY DESTRUCTION REPORT

Insp Date: 3/5/2015 **Business ID:** 109999fe
Business: BURRITOS LA CHIQUITA

1328C MINNESOTA
KANSAS CITY, KS 66102

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Total:			1:55	0:10	2:05	0	

ACTIONS

Number of products Voluntarily Destroyed 4

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product carne asade Qty 4 Units pans Value \$ 300

Description cooling violation

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product chile rellenos Qty 1 Units pan Value \$ 100

Description cooling violation

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product shredded beef, cooked chicken Qty 4 Units pans Value \$ 300

Description cooling violation

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product rice Qty 2 Units pans Value \$ 50

Description cooling violation

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A